

NORTH

By Eyal Shani

Golden Fresh Focaccia Wrapped In Tomato, Sage, Spicy And Crème Fraîche | *Sleep* | *Gluten, Dairy, Vegetarian* €18

4 Spicy Instruments That Will Swirl Your Soul | *Detox* | *Vegan* €12

Vegetable Creatures

Tomatoes Mosaic From Our Farm In Ibiza, Can Miquel Guasch Olive Oil | *Detox* | *Vegan* €28

White Can Tanca Farm Eggplant Rails Lined On Tahini | *Sleep* | *Sesame, Vegetarian* €28

Sabich 2.0 Eggplant Steak On A Storm Of Tomato And Tahini, Boiled Egg, Spicy | *Sleep* | *Sesame, Egg, Vegetarian* €28

Spinach Melting In Its Own Leaves, Parmesan | *Detox* | *Dairy, Vegetarian* €28

Charred Beetroot Carpaccio Wrapped With White Horseradish Snow | *Detox* | *Dairy, Vegetarian* €28

General Salad From The Embers Of Creation | *Detox* | *Vegan* €25

Wild Fish And Other Creatures From The Deep Sea

Seabass Carpaccio, Wrapped In Lemon And Olive Oil From Ibiza | *Fitness* | *Fish* €44

Blue Lobster, Tomato Seeds Butter | *Crustaceans, Dairy* M.P.

Farro & Galician Clams, Swirled With An Abundance Of Dill | *Sleep* | *Mollusc, Gluten, Sulphites* €48

Calamari, Resting On Tomato Foam And Can Caus Yogurt | *Fitness* | *Mollusc, Dairy* €42

A Pan Full Of Gambas Rojas With Wild Fennel | *Crustaceans, Dairy, Sulphites* €75

The Catch Of The Day, Roasted To Perfection With Gifts From The Fields | *Fish, Mollusc, Crustaceans, Dairy* M.P.

Grade A Cow & Spanish Lamb Fed In Flowered Fields.

Lamb Shoulder Roasted Into A Golden Melting Creation | *Celery, Dairy* €75

Lamb Chops With Salat Aravi | *Fitness, Sesame* €44

Roastbeef With Tomato Seeds & Olive Oil | *Fitness* €44

Minute Steak, Tahini, Tomato Tartar & Spicy Green Peppers | *Fitness* | *Sesame* €44

Blonde Cow Entrecôte With A Harmony Of Creatures From Our Garden €95

Matok:

Golden Delicious Crumble | *Dairy, Gluten, Vegetarian* €20

Olive Oil & Pistachio Cake | *Dairy, Gluten, Nuts, Egg, Vegetarian* €20

"Cyanide" Cake | *Dairy, Gluten, Nuts, Egg, Vegetarian* €20

Chocolate Mousse With A Dollop Of Cream And A Butter Cookie | *Dairy, Egg, Vegetarian* €20

Crème Caramel With One Bay Leaf | *Dairy, Eggs, Vegetarian* €20

Chef's Cocktail:

Pical: Vodka, Aperol, Olive Oil, Blood Orange & Aquafaba €20

Carnaval: Leblon Cachaca, Padron Peppers, Lemon Sherbet, Lime & Agave €20

Ibiza Summer Cup: Homemade Strawberry Gin, Cynar, Ginger & Soda €20

Café Xarraca: Vodka, Homemade Mezcal Coffee Liqueur, Coconut Water & Cold Brew €20

If you have any allergies please inform our hosts | All prices are subject to a 12.5% service charge